

Spring / Summer Menu

Marinated olives	£4.00
Artisan bread, tomato and herb butter	£4.00

Starters

North Sea fish soup, aioli, croutons, Norfolk Dapple	£8.00
½ pint of shell-on prawns, roasted shellfish cocktail sauce, lemon	£8.50
Lowestoft smoked mackerel, tomato and sourdough Panzanella salad	£8.00
Adnams Copper House Gin cured salmon, soused cucumber, rye bread, herb crème fraiche	£8.50
Potted Blythburgh pork and ham brawn, piccalilli, Suffolk rusks	£8.00
(PB) Roasted chickpea, smoked garlic, cashew and baby gem Caesar salad	£7.00
(v) Crushed pea and mint bruschetta, Norfolk Mardler goats' cheese	£7.50
(PB) Caponata stuffed beef steak tomato, pine nuts, rocket	£7.00

Mains

Dry aged Anglian Steaks from the char-grill, beef dripping chips, bone marrow and Broadside onions, Café du Paris butter, rocket.	Sirloin £25.00 Rump £22.00 Fillet £28.00
Slow roasted Blythburgh pork belly, Elveden Maris Peer potatoes, sea salt, fennel seed and chilli flakes, burnt apple puree, fennel slaw	£17.50
Free range Suffolk chicken Nicoise salad, sun-blushed tomato and olive tapenade	£17.00
Simply Snape organic mutton curry, pilau rice, samphire pakora, coriander and mint chutney	£18.00
Ghostship battered fish and chips, crushed peas, chip shop curry sauce, pickled egg, wally, tartare	£16.50
Fish Platter: Smoked haddock sausage roll, cured herring, cockle samphire and brown shrimp slaw, Cromer crab toastie, shell-on prawns, lemon, Tabasco	£22.00
Lowestoft smoked haddock and tiger prawn burger, sourdough bap, baby gem kimchi, streaky bacon, tomato mayonnaise, beef dripping chips	£16.50
Baked Cromer crab, samphire, confit tomatoes, salt and pepper fries	£17.00
Pan fried salmon fillet, pea, artichoke and bean vignole, gremolata	£18.00
(PB) Chilli fried tofu, miso braised barley, greens, pickled carrot, radish, fermented chilli sauce, toasted cashew nuts	£16.50
(PB) Herb falafel, cauliflower and golden sultana cous-cous, fattoush salad, tahini sauce	£16.00

Sides

Beef dripping or veggie chips	£4.00
Salt and pepper fries	£4.00
Elveden Maris Peer potatoes, sea salt, rosemary, Hill Farm rapeseed oil	£4.00
Tenderstem broccoli, garlic and herb butter	£4.00
Garden salad	£4.00
Pea, artichoke and bean vignole	£4.00

Desserts

(PB) Dark chocolate and hazelnut pot de crème, Suffolk raspberries, raspberry sorbet	£7.50
Thyme roasted peach, saffron and lemon Madeleine, vanilla ice cream	£7.00
(PB) Poached summer fruits, elderflower and mint, lemon and lime sorbet	£7.00
Mr. Barrett's honey mousse, fermented plum puree, honey flapjack	£7.50
Suffolk strawberries and cream panna cotta, pink pepper corn crumble	£7.00
British artisan cheeses, crackers, tracklements	£9.00

Children's menu

2 courses £10, 3 courses £12.50

Mini Starters

Pair of cocktail sausage rolls

Simple Caesar salad, gem lettuce, croutons, Norfolk Dapple cheese (v)

Cucumber, carrot and cherry tomatoes, herb yoghurt dip

Mini Mains

Fish and chips, garden peas, tartare sauce

Grilled free range chicken, new potatoes, tenderstem broccoli, garlic butter

Penne pasta with: Cheddar cheese sauce (v) or Half the garden tomato sauce (PB)

Mini Desserts

Suffolk strawberry and vanilla sundae

White chocolate cookie, chocolate ice cream

Grape, melon and berry salad, berry sorbet (PB)

Should you require assistance with dietary requirements or allergy information,
please speak to a member of our team. We're happy to help.